



US006291009B1

(12) **United States Patent**  
Cohen

(10) Patent No.: **US 6,291,009 B1**  
(45) Date of Patent: **Sep. 18, 2001**

(54) **METHOD OF PRODUCING A SOY-BASED DOUGH AND PRODUCTS MADE FROM THE DOUGH**

5,362,511 \* 11/1994 Villagran et al. .  
5,591,471 \* 1/1997 Niwano et al. .  
5,925,396 \* 7/1999 Reed et al. .  
5,928,700 \* 7/1999 Zimmerman et al. .

(76) Inventor: **Deborah W. Cohen, P.O. Box 17,  
Butler, MD (US) 21023**

\* cited by examiner

(\*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.

*Primary Examiner*—Anthony J. Weier  
(74) *Attorney, Agent, or Firm*—Leydig, Voit & Mayer, Ltd.

(57) **ABSTRACT**

(21) Appl. No.: **09/571,925**

(22) Filed: **May 16, 2000**

(51) Int. Cl.<sup>7</sup> ..... **A23L 1/20; A21D 8/00**

(52) U.S. Cl. .... **426/634; 426/496; 426/502;  
426/503; 426/497; 426/466**

(58) Field of Search ..... **426/634, 473,  
426/496, 502, 503, 497, 466**

(56) **References Cited**

**U.S. PATENT DOCUMENTS**

3,615,677 \* 10/1971 Scharschmidt et al. .  
3,919,434 \* 11/1975 Tsen et al. .

A cohesive machineable dough having a high soy content and products made from the dough are shown. The dough has a soy-component, a pre-gelatinized starch component, a liquid component, and optionally other ingredients. Preferably, the soy-component is from about 60% to about 90% of the dry ingredients, the pre-gelatinized starch component is from about 10% to about 40% of the dry ingredients, and water is from about 25% to 45% of the total dough. The dough may be sheeted, cut, and baked to produce products such as flatbreads, crackers, chips, and other snack and bread products of various cuisines. The dough may also be fried after baking.

**10 Claims, No Drawings**